

# LUNCH & EARLY EVENING MENU

11:30AM - 6:30PM | Monday - Friday

## Two courses

17.50

## Three courses

21.00

### STARTERS

#### Cream of cauliflower soup

Served with crumbled Stilton, capers and parsley

#### Kiln-roast salmon

Potted kiln-roast salmon with lemon, dill crème fraîche and granary toast

#### Coppa ham

Italian cured ham, celeriac salad, toasted ciabatta

### MAINS

#### Wild mushroom risotto

Vicenza cheese, toasted pine nuts with sage and a rocket salad

#### Chicken supreme

Ras el hanout crust, polenta, spinach and a Moroccan red wine sauce

#### Sea bream

Fennel, apple and watercress salad, chive and Champagne veloute

#### Steak, egg and thick cut chips

Thinly beaten rump steak, thick cut chips and a fried hen's egg  
£3.95 supplement



### SIDES

Peas, sugar snaps and baby shoots	3.50	Creamed spinach, toasted pine nuts and grated Parmesan	4.25
Thick cut chips	3.95	Sprouting broccoli, miso butter, sesame and chilli	4.25
Truffle and Parmesan chips	4.75	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Extra virgin olive oil mashed potato	3.75	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25
Jasmine rice with toasted sesame	3.50		
Green beans and roasted almonds	3.95		
Green leaf salad with mixed herbs	3.50		



### DESSERTS

#### Cherry panna cotta

Set vanilla cream with cherries and Kirch liquer

#### Fourme d'Ambert

A French blue cheese from the Auvergne region, served with rye crackers, apple and celery

#### Yoghurt sorbet

With a strawberry sauce and shortbread

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 12.5% will be added to your bill.